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<p>91-300280/41 802 D13 E13 (804 D22)          KIKKO MAN CORP (MANN.)          28.12.89 JP-338387 (02.09.91) CO7D-311/40          Proanthocyanidin used as food antioxidant, and medicine - prepd.          by extracting squeezed lees or seeds of grapes          C9-130302</p>	<p>8(6-A1, 12-J1, 12-L1) D(3-H1P, 8-89B, 8-811) E(6-A1)</p>
<p>Full Patentees: Kikkoman Corp; Mann's Wine KK.          Prepn. of proanthocyanidin (I) comprises extraction of          squeezed lees or seeds of grapes in water at &gt; 70°C.          (I) contains up to 30 monomers of formula (II).</p> <div data-bbox="808 428 1062 911" data-label="Chemical-Block"> </div> <p><math>R_1 = H</math> alkyl or glycopyranosyl;  <math>R_2 = H</math> or OH; and  <math>R_3, R_4 = H, OH</math> or methoxy.</p>	<p><u>USE/ADVANTAGE</u>          Proanthocyanidin is easily prepd. in high purity and          yield. The method is very useful industrially.          (I) is useful in food, antioxidant, deodorant and medical          agents.</p> <p><u>PREFERRED PROCESS</u>          The grapes are contacted with water to eliminate water          soluble substances before the extrn.          The grapes are white, red or black, such as Shaldone,          Niagara, Neo.Mascat, Koshiyu, Delaware, Mascatberry A etc.          Squeezed lees include fruit peels (50g) and seeds (45g)          and the extrn. is carried out at 80-120°C, esp. 80-100°C for          10 mins-4 hrs esp. 15 mins-2 hrs.          Amt. of water is 2-20 esp. 3-10 (v/v).</p> <p><u>EXAMPLE</u>          To 100g of lees of white grapes was added 1000 ml of          water and extrn. was carried out at 40-140°C for 2 hrs. The          extract was filtrated and mixed with the washed residue to          make 1000 ml of extrn. soln. (I) was found in high yield when          extrn. was carried out at &gt; 70°C.          103200781-A</p>